

Claims

1. A method of venting gas during fermentation comprising:

inserting into a hole in a wine cask a one piece valve, said valve compressing to frictionally fit into said hole such that a valve body extends into said hole and a flange extending from a rim of an open top end of said valve body seats on an exterior surface of said cask;

venting gas produced during fermentation by said valve, said gas moving from a cask interior to a cask exterior by moving up a channel on said valve body, said channel extending from an area on said valve inside said cask to an area on said valve where gas may move to said flange, said flange allowing release of said gas by said valve.

2. The method of claim 1, further comprising a further step of removing said valve following fermentation and cleaning said valve.

3. The method of claim 1, wherein said step of inserting includes limiting depth of insertion of said valve by inserting said valve to a depth defined by a flange shoulder, said flange shoulder disposed at the rim of said valve body.